

THE EDGEWOOD RESTAURANT AND MOTEL



7 miles south of Cannon Falls
on Highway 52
(507) 263-5700

The Edgewood has a tradition of family ownership, serving fine, homemade food in a comfortable and scenic wooded setting since 1952.

"Our Most Popular Desserts And Other Favorite Recipes"

Recipes by Marie Hernke

INTRODUCTION

This booklet contains recipes of our most popular desserts. They are Marie Hernke's recipes that have been polished and perfected for more than 40 years. Each stresses using "real" ingredients assembled with tender loving care. At the Edgwood, Marie is so fussy about proper ingredients and methods, that the Health Inspector is more concerned about Marie's working too hard than he is about her quality control.



Marie Hernke and a selection of her delicious pies. In 1995 Marie was honored to become a member of Minnesota's Foodservice Hospitality Hall of Fame.

LEMON MERINGUE PIE

Marie is famous for this specialty. She starts with a crust rolled out by hand, and gently laid into a pie tin.



PIE CRUST INGREDIENTS:

1-1/2 cups flour
1/2 cup lard
pinch of salt
iced water

ASSEMBLY METHOD: Mix all the dry ingredients with the lard until crumbly. Then, little by little, add the iced water and mix the dough until it holds together well. Roll out and place in a 9" pie tin. Bake at 325° until light brown.

Then she ladles in the baked shell a cooked filling made from fresh eggs and lots of hand-squeezed lemon juice.

LEMON FILLING INGREDIENTS:

1-1/2 cups sugar	1-1/2 cups water
1/3 cup corn starch	grated rind of one lemon
pinch of salt	
1/2 tablespoon butter	
1/2 cup lemon juice	
4 eggs, separated	

ASSEMBLY METHOD: Blend the dry ingredients in a double boiler or heavy saucepan. Add the water and cook the mixture until it is thick and shiny. Stir frequently. Mix the egg yolks, lemon juice and lemon rind together. Pour into the cooked mixture and cook again until boiling. Stir frequently. Pour into the baked pie shell.

LEMON PIE - CONTINUED

Finally, Marie whips up the meringue to glorious heights, and adds the crowning touch.

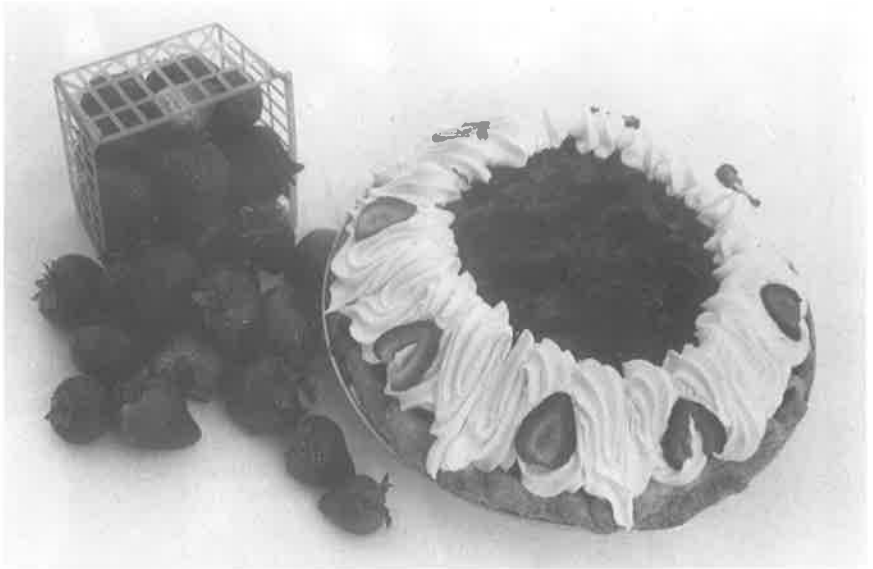
MERINGUE INGREDIENTS:

- Whites of 4 eggs
- 1/4 teaspoon cream of tartar
- 1 tablespoon water
- 1/2 cup sugar

ASSEMBLY METHOD:

Put the egg whites, cream of tartar and water in a mixing bowl. Beat until frothy. Slowly add the sugar with mixer on low speed. Whip at high speed until meringue is stiff and shiny. Spread on top of the lemon pie, attaching the meringue to the pie crust. Peak, then bake in a 350° oven until meringue peaks are golden brown.

FRESH STRAWBERRY PIE



STRAWBERRY PIE INGREDIENTS:

- 2 quarts of whole strawberries
- 1 baked pie crust (see recipe under Lemon Pie)
- 3 oz. of cream cheese
- 1 tablespoon of corn starch
- 1 cup of sugar
- 1 cup of water
- 1/4 teaspoon red food coloring
- 3 oz. strawberry gelatin

ASSEMBLY METHOD: Slice one cup of the strawberries and set aside. In a double boiler or heavy saucepan, blend the corn starch, sugar and strawberry gelatin. Stir in the water, red food coloring and sliced strawberries. Cook this mixture until it boils, then cool to a warm temperature. Soften the cream cheese and spread inside the pie shell. Put the remaining cleaned and washed berries in the pie shell. Pour the cooked, warm sauce around and over the berries. Cool, slice, then serve topped with whipped cream.

PECAN PIE



PECAN PIE INGREDIENTS:

- 1 unbaked pie crust (see recipe under Lemon Pie)
- 4 whole eggs
- 1 cup brown sugar
- 1 cup white corn syrup
- 1 teaspoon vanilla
- 1-1/2 cup whole pecans

ASSEMBLY METHOD: Whip the eggs lightly. Stir in brown sugar, vanilla, corn syrup and whip until frothy. Sprinkle pecans in the bottom of the unbaked crust and pour the mixture over the pecans. Bake approximately 45 minutes at 300° or until the complete pie is firm.

CHEESECAKE



CRUST INGREDIENTS:

1-1/4 cup flour
1/2 cup butter 1/4 cup powdered sugar

ASSEMBLY METHOD:

Mix all ingredients until crumbly, then pat on the bottom of a greased springform pan. Bake for 10 minutes at 325°.

CHEESECAKE INGREDIENTS:

27 oz. cream cheese
1-1/4 cup sugar
2 tablespoons flour
1 teaspoon almond flavoring
4 eggs
pinch of salt
1/2 cup whipping cream

ASSEMBLY METHOD: On low speed, beat cream cheese until creamy. Add sugar, flour, salt and almond flavoring. Beat again until smooth, then add eggs and beat. Finally add the whipping cream and beat on medium speed. Pour mixture over the baked crust in springform pan. Bake about 1-1/2 hours at a 200° oven, or until the complete cheesecake is firm and solid.

PUMPKIN PIE

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INGREDIENTS:

- 1 unbaked pie crust
(see recipe under Lemon Pie)
- 2 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cup canned pumpkin
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{4}$ teaspoon cloves
- $1\frac{1}{2}$ cup evaporated milk
or half-and-half



ASSEMBLY METHOD: Combine the ingredients and mix well. Pour into an unbaked pie crust and bake 15 minutes at 425° , then reduce temperature to 325° and bake about 45 minutes, or until the complete pie is firm. Combine the following:

- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon vanilla

About ten minutes before the pie is removed from the oven, mix the above ingredients and spread evenly on top of the pie. Garnish with pecan halves and return to the oven to complete baking.

CHOCOLATE STRATA PIE



CHOCOLATE STRATA INGREDIENTS:

- 1 baked pie shell (see recipe under Lemon Pie)
- 2 whole eggs
- 1/2 cup sugar
- 1 12-oz. package of real chocolate chips
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cream of tartar
- 10-oz. Cool Whip
- 1/4 cup water

ASSEMBLY METHOD: Separate eggs, then beat the whites with cream of tartar. As the whites stiffen, add sugar and continue to beat until they are stiff and shiny. Put into the baked pie shell and bake 20 minutes at 350°. Cool thoroughly. While meringue is baking, beat the egg yolks. Add 1/4 cup water and chocolate chips. Cook the mixture in a double boiler. Cool thoroughly. Spread an 1/8-inch layer of the cooked chocolate over the baked meringue, then spread an 1/8-inch layer of Cool Whip over the chocolate. To the rest of the chilled chocolate mixture add the cinnamon and balance of the Cool Whip. Mix until fluffy and spread on top of the pie. Let set and serve with whipped cream.

PEANUT DELIGHT DESSERT

This is a four-layer dessert that has become one of our most popular Sunday brunch desserts.

FIRST LAYER - CRUST:

1 cup flour

1/2 cup butter

2/3 cup crushed, dry roasted peanuts

Combine the above and pat in the bottom of a greased 9-inch springform pan. Bake 15 minutes at 350°, then cool.

SECOND LAYER:

8 oz. cream cheese

1/3 cup peanut butter

1 cup powdered sugar

2 cups of Cool Whip topping

Soften the cream cheese and fold all ingredients into the whipped cream, then spread on top of the crust.

THIRD LAYER:

One 3 & 3/4-oz. package vanilla pudding

One 3 & 3/4-oz. package chocolate pudding

3 cups milk

Cook the above until thick, then allow to cool. Spread on top of second layer.

FOURTH LAYER:

Spread 2 cups of Cool Whip over top of the third layer. Sprinkle 1/3 cup of crushed, dry roasted peanuts on top of Cool Whip. Shred sweet chocolate on top and let dessert set overnight.

SOUR CREAM RAISIN PIE

SOUR CREAM RAISIN INGREDIENTS:

- 1 baked pie shell (see recipe under lemon pie)
- 1 cup raisins
- 1-1/2 cup water
- 1-1/2 cup sour cream
- 4 eggs
- 3/4 cup sugar
- 1 tablespoon corn starch
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon

ASSEMBLY METHOD: Separate egg whites from yolks. In a double boiler or heavy sauce pan, cook the raisins in water until they are soft. Add the sour cream. Blend the egg yolks, sugar, corn starch, vanilla and cinnamon together in a bowl. Add to the sour cream-raisin mixture. Bring mixture to a boil, stirring frequently. Pour into a baked pie shell and refrigerate. This pie can be topped with whip cream or meringue. See recipe for meringue under lemon pie recipe.

FRENCH SILK PIE

FRENCH SILK INGREDIENTS:

- 1 baked pie shell (see recipe under lemon pie)
- 8 oz. bag of semi sweet chocolate chips
- 8 oz. tub of Cool Whip topping
- 3/4 cup powdered sugar
- 1/2 cup butter
- 3 eggs
- 4 tablespoons of Bailey's Irish Cream Liquor
- 1 teaspoon vanilla

ASSEMBLY METHOD: In a double boiler or heavy sauce pan, melt the chocolate chips. Remove from heat, beat in the butter, powdered sugar, Irish Cream and vanilla. Add the eggs, one at a time, beating the mixture well in between each egg. Fold in the Cool Whip. Put the filling into a pie shell. Refrigerate to set the pie. Before serving, garnish with whip cream and shaved chocolate.

STRAWBERRY RHUBARB PIE

STRAWBERRY RHUBARB INGREDIENTS:

- 1 unbaked pie crust (see recipe under lemon pie)
- 2 cups diced rhubarb
- 2 cups sliced strawberries
- 4 tablespoons flour
- 1 tablespoon soft butter
- 1/4 cup cream
- 2 cups sugar
- 2 eggs

ASSEMBLY METHOD: Whip the eggs, add cream, sugar, butter and flour. Fold in rhubarb and strawberries. Pour into the pie shell and bake in a 325° oven until the center of the pie is firm, about 1 hour.

EDGEWOOD'S MEATBALLS

The Edgewood serves up to 200 pounds of meatballs a week. They have been a favorite of our family and our guests for years. It is the combination of ground beef, pork and spice that gives this entree its distinctive flavor.

MEATBALL INGREDIENTS:

- 3 lbs. lean ground beef
- 2 lbs. lean ground pork
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon nutmeg
- 1 medium diced onion
- 2 eggs
- 1 cup tomato sauce (sm. can tomato soup can be substituted)
- 1 cup mushroom sauce (sm. can of mushroom soup can be substituted)
- 1/2 teaspoon sage
- 1/2 teaspoon garlic
- 5 cups cracker or bread crumbs

ASSEMBLY METHOD: Combine all ingredients and roll into golf ball size portions. The recipe makes about 25-30 meatballs. Bake in a 350° oven until done.

THE EDGEWOOD STORY

The Edgewood had its beginnings in 1950 when Otto and Marie Hernke decided to go into the food business. Marie had worked as a waitress for 10 years prior to their marriage. It was during this exposure that she acquired her love and knowledge of the business.

Otto had been a dairy farmer all his life, but with the encouragement of Marie, he sold the farm and built a restaurant in what used to be his cow pasture. Otto did a lot of the building himself. In fact, he dug the basement with a team of horses and a hand scraper.



The original Edgewood, opened in 1952.

Two years later, in 1952, the restaurant opened as the Edgewood Cafe. Some of the first menus featured Marie's "homemade" pies. All meats were aged and cut by Otto. So it was upon very personal commitment to quality that the business was started and prospered.

In 1970, Don Hernke became involved in the operation, and later purchased the business from Otto and Marie. The high standards set by his parents are still the main reason customers return to the Edgewood time after time.

The Edgewood today is made up of many elements, all functioning together. There is a 10-unit motel, a 40-seat cocktail lounge, 3 banquet rooms, and a main dining room. In total the Edgewood can seat about 270 people.

The concept is one of quality family dining. The items on the menu are simple country food: huge salad bar, meat and potatoes, and darn good desserts, including homemade pies. We also offer a children's menu.

We are located in a rural wooded area. Therefore, the decor attempts to bring the outdoors in by providing a lot of windows, natural colors and much plant life inside.

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**Banquet Rooms for
Private Parties**



Motel on Premises



Scenic Wooded View



**A Family Committed
to Your Enjoyment**